

LABORATORY TECHNIQUE II

1	Course Title:	LABORATORY TECHNIQUE II
2	Course Code:	GESS205
3	Type of Course:	Optional
4	Level of Course:	Short Cycle
5	Year of Study:	2
6	Semester:	3
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	1.00
9	Practice (hour/week):	2.00
10	Laboratory (hour/week):	0
11	Prerequisites:	-None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Öğr.Gör.Dr. NALAN ÇIRAK
15	Course Lecturers:	Meslek Yüksekokulları Yönetim Kurullarının görevlendirdiği öğretim elemanları.
16	Contact information of the Course Coordinator:	Çetin Özuğur cozugur@uludag.edu.tr
17	Website:	
18	Objective of the Course:	It is aimed with this course that the students will be able to maintain a secure working condition at a laboratory in accordance with the legislation and analysis methods, pre- and post-analysis operations, to apply basic analysis technics of laboratory, to prepare a solution with the help of separation methods.
19	Contribution of the Course to Professional Development:	It reinforces the methods in food analysis and how to use the devices used.
20	Learning Outcomes:	
	1	Being able to use tools and device of the laboratory.
	2	Being able to use tools and device of the laboratory.
	3	Being able to make sensory analysis accord with its technic.
	4	Being able to make gravimetric analysis accord with its technic.
	5	Being able to make titrimetric analysis accord with its technic.
	6	Being able to prepare a solution accord with its technic.
	7	Being able to read the result and objective assessments.
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21	Course Content:	
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Week	Theoretical	Practice
1	Sensory Analysis Operations	Application of theoretical course in a laboratory
2	Sensory Analysis Operations	Application of theoretical course in a laboratory
3	Gravimetric Analysis Operations	Application of theoretical course in a laboratory

4	Gravimetric Analysis Operations	Application of theoretical course in a laboratory
5	Titrimetric Analysis Operations	Application of theoretical course in a laboratory
6	Titrimetric Analysis Operations	Application of theoretical course in a laboratory
7	Instrumental Analysis Operations	Application of theoretical course in a laboratory
8	Revision and Mid-tern Exam	Revision and Mid-tern Exam
9	Instrumental Analysis Operations	Application of theoretical course in a laboratory
10	% Solution	Application of theoretical course in a laboratory
11	Ppm ve Ppb Solutions	Application of theoretical course in a laboratory
12	Molar Solution	Application of theoretical course in a laboratory
13	Normal Solution	Application of theoretical course in a laboratory
14	Molar Solution Normal Solution	Application of theoretical course in a laboratory

22	Textbooks, References and/or Other Materials:	Laboratory Techniques / Yrd.Doç.Dr.Süreyya SALTAN EVRENSEL/2011 Laboratuvar Teknikleri II Ders Notu, Öğr.Grv.Çetin ÖZÜĞÜR Food Analysis Books
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23	Assesment
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Activites			Number	Duration (hour)	Total Work Load (hour)
Quiz	0	0	0	1.00	14.00
Theoretical	0	0	0	1.00	14.00
Practicals/Labs			14	2.00	28.00
Final Exam			2	14.00	28.00
Self study and preperation	1	60	2	14.00	28.00
Homeworks			0	0.00	0.00
Contribution of Term (Year) Learning Activities to Success Grade			40	0.00	0.00
Projects			0	0.00	0.00
Field Studies			0	0.00	0.00
Contribution of Final Exam to Success Grade			60	0.00	0.00
Midterm exams			1	8.00	8.00
Others			0	0.00	0.00
Measurement and Evaluation Techniques Used in the Course			0	0.00	0.00
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Total Work Load					86.00
Total work load/30 hr					2.87
24	ECTS/ WORK LOAD TABLE				
	ECTS Credit of the Course				3.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	2	5	0	1	3	5	4	1	1	1	1	5	0	0	0	0
ÖK2	2	5	1	1	3	5	2	1	1	1	1	5	0	0	0	0
ÖK3	2	5	1	1	3	5	4	1	1	1	1	5	0	0	0	0
ÖK4	2	4	1	1	3	5	2	1	1	1	1	5	0	0	0	0

ÖK5	2	5	1	1	3	5	4	1	1	1	1	5	0	0	0	0
ÖK6	2	5	1	1	3	4	2	1	1	1	1	5	0	0	0	0
ÖK7	2	4	1	1	3	5	4	1	1	1	1	5	0	0	0	0
ÖK8	2	4	1	1	3	4	2	1	1	1	1	5	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contrib ution Level:	1 very low			2 low			3 Medium			4 High			5 Very High			